

## COCONUT CREAM PIE

*AT LEFT:* light as a feather—a creamy gem which can be whipped up quickly. Just one of the many delicious pie and pastry recipes in this section. Directions are on page 86.

## APPLESAUCE CUSTARD FILLING

(8-inch pie)

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|-------------------------|--------------------------|
| 2 eggs, slightly beaten | ½ cup strained sweetened |
| 3 tablespoons sugar     | applesauce               |
| ¼ teaspoon salt         | Nutmeg or cinnamon       |
| 1 cup milk              |                          |

Beat sugar and salt with eggs, add milk and fold in applesauce. Pour into rice lined pie pan: sprinkle with nutmeg or cinnamon. Bake in moderately hot oven (375° to 400° F.) until custard is set and nicely browned, about 40 to 45 minutes. Serve warm.

## Rice Pie Crust

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|---------------------------------|--------------------------------|
| 2 cups cold boiled rice         | ¼ teaspoon salt                |
| 3 tablespoons melted shortening | 2 tablespoons sugar (optional) |

Press cold rice through a coarse strainer or mash well with a slotted wooden spoon. Add melted shortening, salt, and sugar and mix well. Press evenly into a greased 8-inch pie plate. Add filling and bake.

## BLACKBERRY OR DEWBERRY PIE

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|---|-----------------|
| 2½ cups berries, picked over and washed | Sugar           |
|   | ¼ teaspoon salt |

Cook berries until soft with enough water to prevent burning. Add sugar to taste and salt. Cool. Line pie plate with pastry and fill with berries. Put on upper crust and make a long cut in center. Bake 30 minutes in moderate oven.

## CHOCOLATE CHIP CUSTARD PIE

(10-inch pie)

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|----------------------|-------------------------------------|
| 4 egg yolks, beaten  | 1 graham cracker crust              |
| ½ cup sugar          | ½ cup semi-sweet chocolate, chipped |
| 2 cups milk, scalded | ¼ teaspoon cream of tartar          |
| 1 tablespoon gelatin | 4 egg whites                        |
| ¼ cup cold water     | ½ cup sugar                         |
| 1 teaspoon vanilla   |                                     |

Beat egg yolks and sugar, add milk, cool in double boiler until thick. Add gelatin softened in water, add vanilla. Cool. Pour into crust. Sprinkle with chocolate. Add cream of tartar to egg whites and beat stiffly. Add sugar. Continue heating until very stiff. Spread over chocolate. Chill 1 hour.